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Menus of the 21st Century

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2015-10

## Ox : Lunch Menu

Ox, Belfast

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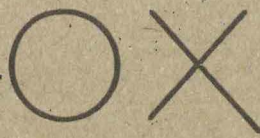
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**OX Autumn Menu      5 Course £45 (Wine Pairing £25)**

**OX Vegetable Menu      5 Course £40 (Wine Pairing £25)**

The entire party must order the tasting menu.

## **Lunch menu**

**2 Course £16**

**3 Course £20**

### **Starter**

**Beetroot soup**

**Salmon tartare, radish, verbena, avocado**

**Celeriac, beef rillettes, mushroom, nasturtium**

Add a matching glass of wine      £7.00

### **Main**

**Cod, fennel, sea lettuce, olive, Paimpol beans**

**Rademon Estate pigeon, chicory, aubergine, purple cauliflower**

**Onion galette, beetroot, truffle, Comté**

Add a matching glass of wine      £8.00

### **Dessert**

**Red fruit, pistachio, jasmine, candied lime**

**Assiette of chocolate, viola, caramel, cherry**

**Young Buck, Pont l'Évêque, fermented celeriac, crisp bread**

Add a matching glass of wine      £8.00

**Our dishes may contain nuts. Please advise your server of any allergies.**

**A discretionary service charge of 10% will be added to your bill. Distributed entirely to staff.**